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VOL. XXI.

"THE DEATH SHOT," A STORY BY CAPTAIN MAYNE REID,
WILL BE COMMENCED IN THE
CHRISTMAS DOUBLE NUMBER OF THIS JOURNAL.

TO BE PUBLISHED (PRICE TWOPENCE) DEC. 23.

A FINE CHRISTMAS ILLUSTRATION, DRAWN SPECIALLY FOR THE OCCASION, WILL BE PRESENTED GRATIS.



Prince Albert Victor.

Prince George.

THE PRINCE OF WALES AND HIS TWO ELDER SONS.



Topics of the Week.

BEEF AND MUTTON.

THE opening of the Smithfield Club Cattle Show, at the Agricultural Hall, may be said to be one of the great events of the week, and, from whatever point of view we regard it, it is an occasion of no little significance.

The most prominent of its claims to attention is that it is an indication of the progress made in providing food for the people; and, though the prevalence of what appears to be epidemic disease among cattle has led to some gloomy forebodings as to the supply and the quality of meat, and the drought of the summer tended to place good beef and mutton beyond the reach of the poorer portion of the community, the display of sheep and oxen at Fellington may go far to reassure us. There can be no doubt that the diseases from which flocks and herds have suffered were signally checked by the intervention of the regulations with regard to the landing of foreign cattle, especially from Holland; but the fact that several of the prize beasts from the Birmingham Show have been excluded from the Agricultural Hall because they were suffering from that kind of influenza which is believed to be terribly contagious, suggests that preventive measures must be rigidly enforced if we are to recover from the effects of the disease that still so frequently shows itself in our great breeding districts. About the present seasonable supply there need be little uneasiness, but it is difficult to say what may be the effect of the few months on the prices demanded. During a cold Christmas season, when the thermometer is steady, and no accident occurs to influence the regularity of demand, the butchers generally contrive to keep up prices, so as to cover previous losses or to make up for the lower profits of the warm weather; and it may be feared that both beef and mutton will be dearer for some time to come, though they have not been cheap during the past twelve months. It becomes necessary, then, that we should begin to inquire carefully into other means of supplying food for the poorer population of our great cities, and that some prejudices, against which it is generally hard to strive, should give way to a reasonable desire to make the best use of all the sources whence we may obtain wholesome, palatable, and nourishing meat in abundance, if we only ensure a steady demand in our markets. We are aware that thousands of persons who have never consented to make the experiment for themselves profess a deeply-rooted antipathy to the preserved beef and mutton which is now being so largely imported from Australia, where the enormous number of sheep and oxen is so greatly in excess of the wants of the population that for many years the finest meat was no more than a waste product, of which no use could be made after the beasts were slaughtered for the sake of their hides and tallow. The curious part of this antipathy is that, before the Australian meat was sent here, preserved or "tinned" meats, made savoury and sold at high prices, were regarded as luxuries only within reach of wealthy or well-to-do people, and that "potted" viands still hold a place at the establishments of West-End purveyors among articles of luxury. The addition of spices and condiments alone makes the difference between the potted, or tinned, or preserved viands which only the wealthy are supposed to buy, and the best of that Australian preserved beef and mutton which the poor have so long refused—or, at all events, have neglected. Two-pence spent in salt and pepper or curry-powder will make a nourishing and savoury meal of a 9lb. tin of mutton, which may be bought, without bone, at 6d. a pound, or of beef, at 7d. a pound; and, as the meat needs no re-cooking, but should only be made hot with the vegetables, rice, or meal which may accompany it, there is another direct economy in the matter or firing, which will be very considerable when we consent to adopt a different kind of cooking-stove, and can burn cheaper coal without waste in ashes.

There can be little doubt that the extended use of these great supplies of food will soon be recognised, for since the first introduction of the preserved beef and mutton the trade has increased enormously, and eight large companies, as well as a number of private firms, are engaged in the enterprise. It is to Mr. John McCall, of Houndsditch, that we are chiefly indebted for the introduction of Australian meat and the improvements which have led to its being useful and carefully preserved for the English market. The Melbourne Meat-Preserving Company, of which

he is the representative, was, we believe, the first, and is still the largest, although Mr. McCall is always ready to promote the supply of food irrespective of the claims of the concern with which he is more intimately connected, so that he may be said indirectly to represent the Ramornie Preserved Beef Company, the Goulbourn Company, and several others. At all events, information on the subject of these preserved meats can always be obtained from him. The Melbourne Argus mentions eleven establishments in the vicinity of the city of Melbourne, at each of which 1000 sheep and fifty bullocks are used up daily; and there are about forty-three such firms altogether, including several in New Zealand, many of which could turn out one hundred tons of preserved meat weekly. The Ramornie Company, which sends about 150 tons of beef every week to Sydney for shipment to England, occupies a space like a small town about thirty-five miles above Grafton, on the Clarence River. There are slaughter-houses, dressing and cutting-up houses, rooms for salting hides, tinmiths' and carpenters' shops, and great surrounding inclosures for the cattle, which are removed from time to time to better pastures as they are required for slaughtering, at the rate of 1000 a month. There is very little difference in the method of preparation by the best companies. The meat, which is cut only from prime joints, is placed in tins, which are sealed and made air tight, with the exception of a small hole at the top for the escape of air and steam. They are then placed in a solution of chloride of sodium, the boiling point of which is from 260 deg. to 270 deg., the solution reaching half way up the tins. To this they are subjected for about four hours, and the aperture is then closed with solder. After this they remain in the bath half an hour, and the operation is complete. The tins, when cool, are painted, and are then ready for exportation. There are some variations in this method, one of the most advanced of which is the patent process of Mr. Richard Jones. At present, however, this has not been applied to the preparation of great supplies from the meat-producing districts of Australia; and, on the whole, the Melbourne Company's preparations may be regarded as representing the best and most ample means of furnishing this most excellent food. It is gratifying to know that the adoption of Australian meat as supplementary to British and foreign beef and mutton is so greatly increasing that the value of the quantity imported rose from £46,746 in 1868 to £203,574 in 1870, while this year it will reach to over half a million sterling. It is to be remarked, also, that with this increase the importation of coarse salted meats is diminishing, and there can be no doubt that the Australian beef and mutton is far superior both in flavour and nutritive qualities even to some of the best of the highly-dried or pickled substitutes.

For the question, be it remembered, is not between prime joints from well-fed English, Scotch, or Irish sheep and oxen and the ready-cooked meat from Australia, but between the coarse parts of inferior carcasses sent to the markets of our large towns and sold to the poor—may, it is often a question between unwholesome offal and wholesome as well as palatable animal food. No one can pretend that the Melbourne beef or mutton is as good as a prime piece of sirloin from an Aberdeen ox, or a haunch from a jolly Southdown; but how many people are there to whom any joint from a prime beast is an unwanted luxury? The Australian meat is so much better than a large proportion of the nameless pieces and insipid, wasteful "cuts" sold in poor neighbourhoods that, when once the prejudice against it is overcome, it must remain, if not as a staple food, at least as a most useful auxiliary to alternate with fresh ox-cheek, leg of beef, sheep's heads, or other useful materials for the family pot. There is, it is true, a certain insipidity about the tinned meat, and, from the fact of its being cooked in the tin, and the air, as well as some of the moisture, evaporated, it looks somewhat dry and uninviting; but this must be the case in all preserved animal food, and until the time arrives when we can receive our raw beef and mutton from Australia or America either frozen or some way protected both from the external air and internal chemical changes, we must go on improving on the method of cooking. The present fault of the Australian meat is, perhaps, that it is a little overdone; but this may be unavoidable if we wish to secure its perfect preservation, and it should be remembered that in its preparation for dinner it does not need to be re-cooked, but only to be

made hot, with the vegetables, rice, peas, meal, gravy, sauce, or stew to which it is to be added. We append some recipes for the use of beef and mutton in our "household column."

Home News.

ENTHUSIASM FOR THE QUEEN.

A WARM DEMONSTRATION OF LOYALTY TO THE THRONE was elicited by the Chancellor of the Exchequer last Monday night. Mr. Lowe distributed the prizes at the Halifax Mechanics' Institute, and, referring to Sir Charles Dilke's speech against the inclosure of the Queen's household, paid a just compliment to the abilities of the hon. member for Chelsea, but rightly said the charges ought to have been made in the House of Commons, where they could best be answered. Mr. Lowe added:—"One could best be answered. Mr. Lowe added:—"One thing more on this question I must mention—and I am ashamed to mention it—it is the statement that the Queen has never paid income tax. I say I am almost ashamed to take notice of such an observation, unashamed as it seems to me, that everyone who knows what the Queen is will be able to acquit her, with a moment's consideration. The Queen is no stranger to the public—is no novice in Government. She has for four-and-thirty years reigned over us, and staidness during that time a high, honourable, and staid character" (Loud cheers). [A Voice: "These cheers for the Queen!" (The cheers were hearty and enthusiastically given, most of the people standing and shouting the excitement ceased.) "God Save the Queen" was then taken up and vigorously sung; after which the excitement ceased.] Mr. Lowe, after the cheers had subsided: "I was saying, gentlemen, when you were so kind as to interrupt me—(cheers and laughter)—that her Majesty, during the thirty-four years of her reign, has filled her position with a high and staid character which has been an honour to herself and this great nation. I well know that if there is any feature in her character more remarkable than another, it is her character of keeping strict adherence to her word (Hear, hear, and applause). Of her it might be said—

Her armour is her honest thought
And simple truth her shield."
(Loud cheers). No one had ever tried to point out that she had stepped away or gone one hat's breadth beyond the letter of duty; or that she had ever spoken a word not strictly true, or not in full agreement with the slightest attempt to deceive. I really feel ashamed to say what I am going to say, but the promise I have every reason to believe that all the statements made by the Queen have been fulfilled, together with the one that she made to pay the income tax—state to you, being a person from whom such a statement would come with proper official authority, that her Majesty has paid income tax—I am now going to give details—and that sums have been paid to the Exchequer since the year 1842 (Applause). I have no doubt that as a simple instance, and if the hon. gentleman in question should bring it forward in the House I shall be most happy to give the country full explanation, and I have no doubt the country will be satisfied with it (Hear, hear). As in other things, the Queen in her office has been high and honourable. Her Majesty has been true to herself, and the worthy representative of all true English people (Cheers). I should think it degrading myself if I were to take part in any discussion as to the respective merits of Monarchy or Republicanism. True, it is not speculative or metaphysical, but a practical and vindictive science (Hear, hear). The test of the issue is what has answered or worked well (Hear, hear). The English Monarchy, which has existed since the time of William the Conqueror, has obtained for the English people more order, connected with liberty, than has been granted or been the privilege of any other people on earth (Cheers). I do not mislead you, feelings of my countrymen when I say their consistent discords, or be disposed to take into their consideration the propriety of changing an institution which they have derived so many benefits from, and in other country in the world has been favoured with or enjoyed" (Cheers).

"PRESIDENT" DILKE.

THE INTERNATIONAL.

A number of men, principally foreigners, who represent themselves the British Federal Council of the International Association, occupied last Friday evening at the Assembly Rooms, St. Luke's, in consulting the rules on which the British section is to be constituted. A reputation attended to not whether they would support "Citizen Dilke." The secretary said it was the opinion of the International that the Republic would not be worth working for. No doubt a Republican Government would be chosen, but they must have something more than that as a Republic. Six months ago he had stated at the International that Citizen Dilke should be the first President of the British Republic.

SIR CHARLES DILKE was to have delivered a lecture at Derby, on Monday night, on "Land Tenure Reform," but so strong was the popular feeling against him that he was unable to carry out his purpose. When he appeared on the platform, accompanied by Mr. Odger, the audience yelled and shouted to such an extent that it was found impossible to proceed, and, after vainly attempting for about an hour to obtain a hearing, the chairman dissolved the meeting; but not before a succession of free fights had been indulged in by the more demonstrative of these present. Rotten eggs and cayenne pepper were among the agents employed to annoy the promoters of the meeting.

LORD ELCHO ON THE DEFENCES OF THE COUNTRY.

Lord Elcho delivered the prize to the Liverpool Rifle Brigade on Monday night. In the course of a long address on the volunteers and the defences of the country, his Lordship justified the feeling of alarm which, he said, now prevailed in the country, considering it a healthy sentiment and an instinct of danger not to be made light of. He approved of the action of the Government in regard to the autumn manoeuvres, which clearly pointed out the inability of the militia to act against well-trained troops and the weakness of our army. Until the principle of compulsory military service was acted upon, he considered there would be no thorough safety in our military organisation.

THE NEXT AUTUMN MANOEUVRES.

The *Leeds Mercury* understands that Colonel Nason, inspecting officer for the northern district, has received instructions from the War Office to look out for a place suited for the evolutions of large bodies of men, as it is intended, if circumstances allow, to hold the autumn manoeuvres of 1872 in the north of England.

THE TITCHBORNE TRIAL.

THE CHAMBERLAIN'S CASE continues to drag its slow length along, the only holding up to the jury being the apparently interminable evidence being a statement as to the possible stoppage of the case through lack of funds.

THE SMITHFIELD CLUB CATTLE SHOW

was opened, on Monday, at the Agricultural Hall, Islington. The number of entries was as large as usual, but not a few of the prize animals at the Birmingham show last week, which ordinarily congregate at the Smithfield show, are this year excluded, in consequence of their having exhibited symptoms of the foot-and-mouth disease. The prize for the best head in the show was awarded to Mr. J. Stratton, of Alton Priory, Marlborough, Wiltshire, for a magnificent white ox, of the shorthorn breed. The best heifer in the show was of the black Rhine. The Queen took a first prize, and the Prince of Wales a third prize, in Devon. The champion prize for the best pen of sheep was awarded to Mr. J. M. W. Smith, of Hoopers, which took the first prize in class 2, has been purchased by Mr. Carr, of the Strand Restaurant, St. Clement's Lane. This steer was adjudged to be the second-best animal at the Birmingham show.

THE NINE-HOURS MOVEMENT.

TRIUMPHAL DEMONSTRATION.—On Saturday afternoon a procession of 2000 artisans, bearing flags and accompanied by bands of music, paraded the streets of Gloucester to celebrate the adoption of the nine-hours system.

LARGE HOSTS OF LONDON RAILWAY SERVANTS.—A large number of men in the service of the different companies running their lines in London was held, on Sunday night, at the Winchester Arms, South-west, for the purpose of securing a uniform system of payment for overtime and for Sunday duty. A porter said he and five other porters worked each at a certain station 12½ hours a day for 365 days in the year—not six days in the week, but seven. "Was it long time, he asked, they should make a start of some years and a half?" A shunter said he had been employed for two years and a half at Charing-cross, and everyone who knew that station was aware how dangerous it was, as nearly 400 trains ran in and out of it during the day. He worked 12½ hours a day one week and 13½ hours a day another, and when, as now, they were not a half. After many similar statements, Mr. Chapman (hon. sec.) then submitted the rules of the new society, to be called "The Amalgamated Society of Railway Servants," which were sanctioned.

DISASTROUS FIRES.

NORMAN CASTLE, which was built prior to the Norman Conquest, and restored and enlarged by the Duke of Devonshire on account of its importance he attached to his position, was partly destroyed by fire on Sunday night. A full account of the fire is given elsewhere in connection with an Engraving of the castle.

HALF THE WEST PIER AT LEITH was destroyed by fire, on Saturday, owing to the accidental upsetting of a pot containing boiling pitch. The pier is about a mile in length, and the damage is estimated at £15,000.

AN EXCITING SCENE was witnessed on Monday forenoon, in a densely-populated part of the metropolis known as Cow-cross, West Smithfield. A three-story wooden tenement was found to be on fire, and the flames spread with such rapidity that the retreat of the inmates was cut off. A man named Edwards succeeded in lowering his six children out of a window by means of blankets and sheets tied together, then his wife, and finally himself. His mother, however, was burnt to death.

THE RECENT GALES

have been less destructive upon our north-eastern coasts than might have been expected. Numerous casualties are, however, reported. At South Shields, on Sunday morning, the schooner *Frisia*, on being towed out of the harbour, broke her tow-ropes in the violent squall, was driven with great force upon the pier, and wrecked. Out of the six men who formed the crew three were drowned—the mate, boatswain, and cook. It is also reported that the fishing-lugger *Norfolk Hero*, of Yarmouth, was lost on Saturday off the Norfolk coast, with a crew of eleven hands. The ship *Nonpareil*, of Newcastle, has foundered at sea, and two passengers and the whole of the crew, with the exception of three, have been drowned. Intelligence of the sad occurrence has been received by the arrival of the American schooner *Delmont* at Martinique, on board which vessel were three of the crew of the *Nonpareil*, who had been picked up, having saved themselves by taking refuge on the deck-house.

DUBLIN OUTRAGES.

AT BALL'S BRIDGE, situate in the suburbs of Dublin, three men were fired at, on Friday night, in their dwelling-houses. One of the men was Power, a blacksmith. When directly opposite the house one of the occupants of a vehicle fired a revolver at him; the bullet passed close to Power's head, and lodged in a house-coller immediately behind him. The firing party next proceeded opposite to the house of Mr. Byrne, a harness-maker, and fired into the room where Byrne was. Passing on still further, the same party went to the medical establishment of Dr. Ash-party. A revolver was fired in where the doctor had just been standing. Steps were taken by the police authorities stationed at Irishtown to ascertain the particulars of the outrages.

THE HERTFORD ESTATES.

IN THE DUBLIN COURT OF QUEEN'S BENCH, on Monday, judgment was given in the Hertford will case, deciding that the Irish estates of the Marquis of Hertford did not pass to the plaintiff (Sir R. Wallace) by the codicil to the will. These estates, therefore, which are said to be worth £40,000 a year, will, if this judgment remains undisturbed, become the property of Lord Henry Seymour.

ARBITRATION VERSUS WAR.

PRESIDENT GRANT'S MESSAGE

was delivered to the Washington Congress on Monday. The Message recommends the modification of the tariff and the abolition of all internal taxes except those on spirits, tobacco, and stamps; but the most noteworthy passage alludes to the relations with Great Britain:—"This year has witnessed two great nations, having one language and lineage, settling by peaceful arbitration disputes of long standing, which were liable at any time to bring about a bloody conflict. The example thus set, if successful in its final issue, will be followed by other civilised nations, and finally be the means of returning to pursuits of industry millions of men now maintained to settle disputes of nations by the sword."

WAR REMINISCENCES.

A PARIS SORTIE.

The anniversary of the battle of Champigny was solemnly celebrated last Saturday. About 8000 persons assisted at the religious ceremony. The Governor of Paris and several Generals were present. The Archbishop of Paris delivered an address of an entirely religious character, in which he paid an honourable tribute to the memory of the victims of the war who fell on that day. After mass, General Ducrot likewise addressed the multitude. He said, among other things:—"We have nothing to regret. As soldiers we have done our duty to the last. After this battle the moment was favourable for treating with the enemy, after having resisted sufficiently to save our honour. History will ask, 'Why was peace not at that time concluded, under better conditions than could subsequently be obtained?' The General's speech was warmly applauded.

FRENCH VENGEANCE AND GERMAN PUNISHMENT.

ATTENTION has recently been drawn to more than one cold-blooded murder of German soldiers in France, and to the acquittal of the assassins by the French courts. These crimes have excited much indignation in Germany, and, as was announced the other day, diplomatic communications on the subject have been exchanged between Berlin and Versailles. We learn from the former city that all those parts of France which are in German occupation have been

placed under martial law; and that in future Frenchmen who commit outrages upon German soldiers will be tried by a German court-martial.

M. THIERS AND THE DUKE D'AUMALE.

The French Assembly resumed its sitting, at Versailles, on Monday, when the reading of M. Thiers's Message was postponed for a day or so. The reading of the Message, which fills sixty pages, and which is a complete account of the state of affairs, would have prolonged the first sitting beyond all measure.

Before the opening of the Assembly a heavy snow-storm raged at Versailles. It was fine weather in Paris.

The Duke d'Aumale called on M. Thiers on Saturday, and asked to be released from the engagement he entered into at the commencement of the Session, not to sit in the Chamber, as he has now obtained 37,000 signatures in the department of the Oise to a petition praying that he may be allowed to take his seat. M. Thiers refused the request. The Duke thereupon sent in his resignation to M. Grévy. He will, of course, stand again, and will, no doubt, be returned.

Quips and Cranks.

"My Lord," said the foreman of an Irish jury when giving in the verdict, "we find the man who stole the horse not guilty."

A LISPING MOTHER, who had presented her infant at the baptismal font for christening, on being asked by the clergyman, "What name?" responded, in a whisper, "Lathy, Thir," when, to the horror of the whole congregation and the consternation of the mother, he christened the baby—Lucifer.

A LITTLE BOY declines snoring as "letting off sleep."

THE STRING OF A BEAR carries conviction with it. It makes a man a bee-beaver at once.

TWO POLICE to interfere with the alibums of adjacent houses, a Michigan hunter recently remained in a tree all night.

A DARKEY in attempting to cross a hatchway full through, and his head struck a big piece of stone-coal, breaking it fine. On looking up, he saw his employer, and, fearing he had done something wrong, exclaimed, sorrowfully, "Golly, massa, I's really sorry I broke dat coal!"

IT is at the approach of dinner-time that we feel most sensibly the "emptiness of things below."

THE BEST WAY for a man to train up a child in the way he should go is to travel that way sometimes himself.

WHY ARE CASHMERE SHAWLS like people who are totally deaf?—Because you cannot make them here.

WHAT KIND OF A BAT flies without wings?—A brickbat.

WHAT IS THE LIGHTEST PLACE in Ireland?—Cork.

THE FOLLOWING is an old sailor's direction to a dentist:—"Tis the aftermost grinder aloft on the starboard quarter."

WHY IS THE COUPLING-CHAIN of a locomotive like love?—Because it's a tender attachment.

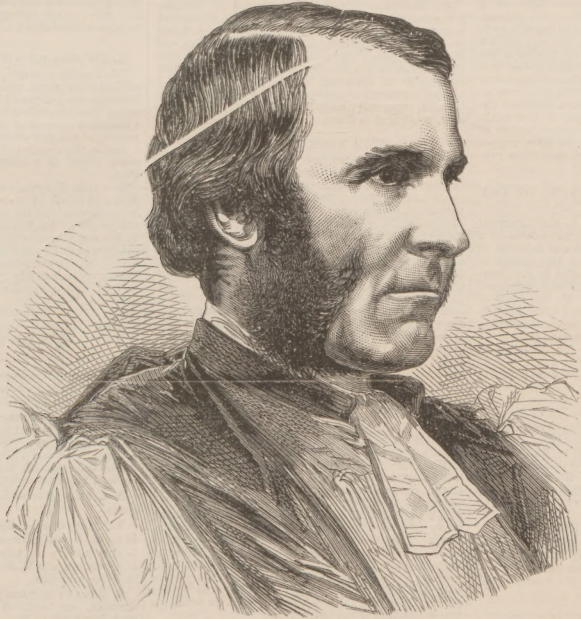
WHAT are the oldest tops in the world?—Mountain tops.

AN OLD LADY complaining of the bad quality of a ham to the provision-dealer, the latter assured her it was a regular Westphalia. "That it is, indeed!" exclaimed the dame, "and the worst failure I ever had!"

THE CHAMPION SNOOKER lives in Pequog, Massachusetts. His wife, awaking from a sound sleep the other night, began to shake her slumbering lord smartly to make him stop snoring. Just then came several very loud rolls of thunder, and, desisting from her attempt, she resigned herself quietly to sleep, remarking, "It is only thundering, after all; I thought you were snoring!"

A TRANCE.—A young man named Ricketts, living in Gloucester-green, Oxford, and engaged at the University printing-office, is said to have remained in a state of trance from Saturday until Thursday week, during which period he never exhibited any sign of consciousness, except to open his eyes once. The case was under medical care, and attracted much attention at Oxford. The reawakening of Mr. Ricketts occasioned the utmost gratification to his friends, and he is doing well, though being weak, in consequence of his long abstinence from food.

THE DUNDEE PARODY.—Sir David Baxter, Bart., the flax and jute spinner, has signified his affection for his native town, Dundee, by another magnificent gift. On Thursday week, at a meeting of the Royal Infirmary directors, it was announced that Sir David intended to erect and maintain in all time coming a convalescent hospital, which would give accommodation to sixty patients. The gift, it is calculated, will involve an expenditure on the part of Sir David of from £20,000 to £30,000. Recently he gave a public park to the inhabitants, which cost between £30,000 and £40,000; and his contributions to various philanthropic objects cannot be estimated at less than £100,000.



THE RIGHT REV. DR. TEMPLE, BISHOP OF EXETER.



MEXICAN GUERRILLAS ATTACKING A MILITARY TRAIN.



EARLY WINTER IN THE PARKS: ON THE ICE IN REGENT'S PARK.



EARLY WINTER IN THE PARKS: ON THE ICE IN ST JAMES'S PARK.

ites of skaters; and then up goes the glass, and hrough goes the reckless skater in only too many nances. It is the provinces that the most numerous fatal ice accidents have happened this season. Our Illustrations represent the early sport of skating in the parks a week or so ago; and, owing to the laudable activity of the Royal Humane Society's men, this preliminary short skating season of two days was unmarked by any fatality; but, owing to the great depth of the Serpentine, we strongly fear that, notwithstanding the greatest precautions of this invaluable society, a calamity as terrible as the Regent's Park catastrophe may yet be recorded before the winter is over, unless the obvious safeguard of lowering the water be adopted. To the claims of the Royal Humane Society for public support we shall return in a forthcoming Number, when an engraving of one of their receiving-houses will be given.

RICH AND POOR.

The moral of our Illustrations of "Rich" and "Poor" and "Scenes at a London Soup-Kitchen" was forcibly pointed out, on Nov. 23, by

THE BISHOP OF MANCHESTER.

At a meeting of the Manchester Ladies' Sanitary Association, Dr. Fraser opportunely repeated Bishop Jackson's appeal to the ladies of London. He said he had no doubt that there were many ladies in Manchester who, having discharged their domestic duties after breakfast, must have a good many hours left on their hands in the course of the day which they must be rather puzzled to know what to do with. Perhaps they would take up the last sensational novel, or volume of poems, or book of travels, and thus occupy themselves for an hour or two. Then there was a new fantasia which they must run over upon the pianoforte, which would occupy another hour or so. Then luncheon came, and after that, the carriage would be ordered, and they would set forth on those formal fashionable calls which were so very unpleasant both to those who paid and to those who received them (laughter and cheers), but which were necessary, because such was the social dictum of the day. There were a good many hours of the day which, he ventured to say, might be spent more profitably than in such pursuits as these. He should be sorry to impose upon the ladies of Manchester what would be an unreasonable burden; but if they would devote some of these hours—which, he suspected, occasionally hung heavily upon their hands—to such good work as that of accompanying the society's visiting women in their districts, and giving the encouragement of their presence both to the visitors and the visited, and showing that they did take an interest in the social and material wellbeing of their fellow-creatures, they would be throwing one bridge more over that great chasm, of which one of the previous speakers had spoken, which divides the structure of modern society (cheers).

THE SOCIETY FOR ORGANISING CHARITABLE RELIEF is a society which offers London ladies the best means of acting upon the hints of Bishops Jackson and Fraser, personal or monetary help given to the poor being absolutely free, from the least pauperising task (cheers).

Contributions towards the expenses of the council (which gives) assistance to the committees in the poorer parts of London) should be sent to 15, Buckingham-street; or to Messrs. Coutts and Co., 69, Strand, W.C. Funds for carrying on the movement are urgently needed, and may also be forwarded to the following district offices:—

K. ADDINGTON—39, Holland-street, W.
K. ADDINGTON—39, Leinster-street, W.
CHICHESTER—64, Blacklands-terrace, King's-road, S.W.
ST. GEORGE'S—28, Mount-street, W.; 38, James-street, S.W.
WESTMINSTER (St. James's)—27, Great Pulteney-street, W.
ST. MARYLEBONE—151, Marylebone-road, N.W.
HAMPSHIRE—Corner of Church-lane, High-street, N.W.
KILBURN—21, Pembroke-road, N.W.
ST. PANCRAZ, North—120, Highgate-road, N.; South—17, Woburn-buildings, Euston-road, W.C.
LITTON—44, Park-street, Upper-street, N.
HACKNEY—Old Townhall.
ST. GILES'S and BLOOMSBURY—7, Arthur-street, W.C.
ST. ANDREW—13, Beaumont-buildings, W.C.
SHERBORN—18, Ware-street, Kingsland-road.
BETHNAL-GREEN—337, Bethnal-green-road, N.E.
ST. JAMES'S and ST. OLAVE'S—Montague-street, S.E.
NEWINGTON—Vestry Hall, Walworth-road, S.E.
LAMBETH—49, Upper Kennington-lane, S.E.
CLAPHAM—11, Polygon, S.W.
GREENWICH—14, Haddington-terrace, S.E.
LAWSON—Les Bridge, Blackheath—1, South View-terrace, E. Ham—Church-row.
SUNDERHAM—The Dispensary, Forest-hill, S.E.
Inquiry Committee for EAST LONDON—139, Belgrave-street, E.

THE BISHOP OF EXETER.

The Right Rev. Frederick Temple is the son of an officer in the Army, and was born Nov. 30, 1821. He was educated at Trinitarian Grammar School, and, proceeding to Oxford, became scholar of Balliol College, and took his degree of B.A. in 1842, as a double first-class mathematician tutor of his college; and, having been retained in 1846, was appointed Principal of the

Training College at Kneller Hall, Twickenham, 1848. This post he resigned in 1855. Having held an inspectorship of schools in the interval, he was appointed, in 1858, Head Master of Rugby School. Dr. Temple is also a Chaplain to the Queen; and he gained some celebrity in 1860 as the author of the first of the seven "Essays and Reviews," which caused so much controversy. As Bishop of Exeter, Dr. Temple has, on various public occasions, spoken timely words, which have, no doubt, had great weight far beyond his diocese.

A MEXICAN SCENE.

Mexico is again troubled with revolutionary outbursts; and we avail ourselves of a sketch of an encounter between the Government and revolutionary troops to give an illustration of that New-World scenery with which Captain Mayne Reid will shortly familiarise our readers in his new story of adventure, "The Death Shot." Another Mexican scene is in preparation for next week, and for the following Number of this Journal a skilful pencil will furnish the opening pictures of Captain Mayne Reid's romance of "The Cross Timbers."

Amusements.

THEATRE PALACE.—Concert this (Saturday) afternoon.
ITALIAN OPERA, COVENT GARDEN.—Right. Last Night.
DRURY LANE.—The Volcanoes.—Hobbes.—Farce. Seven.
DRURY.—Mr. and Mrs. Boucicault in Drama. Seven.
ADELPHI.—Antim Manoeuvres.—The Hidden Treasure.—Farce. Seven.
LYNCH.—First Night of Mr. Gilbert's Comedy. Seven.
LYNCH.—Farce.—The Bells.—Pickwick. Seven.
OLYMPIA.—Boot on the Right Leg.—Woman in White. Seven.
STANDARD.—New Comedietta.—The Toodles.—Ivanhoe. Seven.
QUEEN'S.—The Spectacles.—The Tempest. Seven.
ST. JAMES'S.—Frolics.—Play. Right.
PRINCE OF WALES'S.—Farce.—Cate. Half-past Seven.
VAUDEVILLE.—Apple Blossom.—Ghosts in the Air. Half-past Seven.
Globe.—My Wife's Out.—Furniture for Life.—The Swiss Cottage. Seven.
COURT (Globe-square).—Coals of Fire.—Isaac of York. Seven.
SADLER'S WELLS.—Farce.—Drama. Seven.
SHERBORN.—Henry Dunbar.—Elwin Drom. Seven.
SHERBORN.—Mr. and Mrs. Boucicault.—Closed till Christmas.
HENDLER'S CIRCUS, Argyl-street.—Horseman's Half-past Seven. Afternoon Performances at Half-past Two on Wednesdays and Saturdays.
ASTLEY'S.—Equestrian Drama, The Last of the Race. Seven.
STANDARD.—Drama.—English Opera. Seven.
ALFRED.—Drama.—Act. Seven.
BRITANNIA.—Drama and Farce. Seven.
NEW PATRIOT.—Drama and Farce. Seven.
GALICIA.—Drama. Seven.
ALHAMBRA.—Theatre of Varieties. Right.
FILLIAMSON.—Comic Farce.—Ballet. Right.
POLYTHEATRE.—Open from Twelve to Five and from Seven till Ten. New Retables.—St. James's Hall. Right.
MONDAY PASTORAL CONCERTS.—Monday, Tuesday, Thursday, Friday, and Saturday. St. James's Hall. Right.
GALLERY OF ILLUSTRATION, Regent-street.—Mr. Mrs. and German Reed's Entertainment. Right; Thursday and Friday as the last.
MACABEE.—Charing-Cross Theatre. Right.
OLIVIER MINSTER.—St. James's Hall.—Every night at 8.15. Wednesdays and Saturdays, Three and Eight.
ST. JAMES'S MUSIC HALL, Covent-garden. Right.
MADAME TISSOT'S EXHIBITION, Baker-street. Open from Ten to Six till Five.
ZOOLOGICAL GARDENS, Regent's Park. Open daily.
SOUTH KENSINGTON MUSEUM.—Monday, Tuesday, Saturday (free). Ten to Six till Five.
FRIDAY (64). Ten till Five.
NATIONAL PORTRAIT GALLERY, South Kensington Museum.—On Wednesdays and Saturdays from Twelve to Four between Michaelmas and Easter; from Easter till Michaelmas it is open till Five o'clock.
BRITISH MUSEUM.—Great Russell-street.—Monday, Wednesday, and Friday, all the year round, except the Saturdays seven days of January, May, and September. Saturdays from Twelve to Eight.
NATIONAL GALLERY, Charing-cross.—Monday, Tuesday, Wednesday, and Saturday.
SOCIETY OF PAINTERS IN WATER COLOURS.—Annual Exhibition, 5, Pall-mall East. Ten till Five.
EXHIBITION OF CABINET PICTURES, Dudley Gallery, Egyptian Hall. Ten till Five.
EXHIBITION OF CABINET PICTURES BY BRITISH AND FOREIGN ARTISTS, New British Institution, 39, Bond-street. Ten till Five.
EXHIBITION OF CABINET PICTURES AT THE FRENCH GALLERY, 120, Pall-mall. Half-past Nine till Half-past Five.
THE FLEMISH GALLERY of High Class Continental Pictures. Late Crocker's, St. James's-street.

The appearance of Mr. and Mrs. Boucicault, in "Night and Morning" and "Elle," at the Gaiety; at the revival of Byron's burlesque of "Ivanhoe" at the Strand; and the production of another parody of the great Drury-Lane drama at the Court are the chief theatrical changes of the Cattle Show week.

THE H. A. C. DRAMATIC SOCIETY.

The Hon. Artillery Company's excellent corps of amateurs gave a most finished performance, at St. George's Hall, on the 29th ult., for the benefit of the Life-Boat Institution. No more effective play for amateurs could have been selected than "Falconer's Husband For An Hour." Full of admirably attracted lights and shades, the drama was keenly appreciated by a distinguished audience, who warmly applauded Mr. R. S. Marriott for the versatility he showed as the Gardener-Count, Miss Kate Rivers as Miss C. Harvey, and their talented impersonations of Julie and the Dowager Countess, and Mr. H. E. of Gwynne and Mr. E. J. Elkington for their able interpretations of the characters of the Marquis de Crevecoeur and Leclerc.

HOW TO EAT AUSTRALIAN MEAT.

THE MUTTON

is excellent eaten cold, with the addition of a little sauce, chutney, or pickle. It may also be prepared in the following and in many other ways:—

IRISH STEW.—To each gallon of water add 2 lb. of shod onions, 12 lb. of whole potatoes. Boil about half an hour, then add 2 lb. of the mutton, cut in pieces; season with pepper and salt, and serve up. The stew may be thickened, if desired, with either rice or pea flour, or both. This dish costs about 1d. per lb. Of course, if the stew is made of cowheel, broth, or soup made from bones, it will be far more nourishing and palatable.

MELBOURNE CURRY.—Fry some shod onions. Fry also some slices of the mutton well covered with curry powder and flour, add a little water thickened with curry powder and flour. Boil two minutes. Serve up with plenty of boiled rice.

MELBOURNE HARICOT.—Fry some shod onions with cut carrots and parsnips. Stew them in water thickened with browned flour for two hours. Add some slices of the mutton well seasoned with pepper and salt, and in five minutes serve up.

MELBOURNE STEAM-ENGINE.—Put some slices of the mutton, well seasoned with pepper and salt and shod onions, in the bottom of a pie-dish, add a little water or gravy, a layer of potatoes, cover with crust and bake.

MELBOURNE RISsoles.—Chop some mutton fine, mix with bread-crumbs, season with chopped parsley, sweet herbs, lemon-peel, pepper and salt, bind together with egg, and fry in balls.

THE MUTTON will also be found economical as stock meat for soups of every description.

TO COOK THE BEEF.

To Eat Cold As Spiced Beef.—Remove it from the can, take away any surplus fat, season it with a little pepper, salt, and some mixed spice, put it back into the canister, which place in a stewpan; when warmed through place on it a round piece of wood, with a weight upon it, allow it to get cold, turn it out of the canister and serve, carving it with a very sharp knife.

IRISH STEW.—To each gallon of water add 2 lb. of shod onions, 12 lb. of whole potatoes. Boil about half an hour, then add 2 lb. of the beef, cut in pieces; season with pepper and salt and serve up. The stew may be thickened, if desired, with either rice or pea flour, or both. This dish costs about 1d. per lb.

FRETTADELLAS.—Remove the meat, mince it coarsely, season with pepper, salt, and mixed spice, chopped shallot, a little thyme and bay-leaf; put it in a stewpan, and to every pound of meat add one egg and sufficient bread-crumbs to make it stiff, warm it, stirring it all the time, remove it on to a dish to get cold, form it into small cakes. Egg, bread-crumbs, and fry.

FRETTADELLA ROLLS.—Make some light paste with the fat instead of butter (the fat, well clarified, is much better for paste than most butters), prepare the meat as for frettadeillas, and proceed as for sausage-rolls; bake in a quick oven.

MINCEDMEAT PUDDINGS.—Remove the meat, use superfine flour for the paste, cut the meat in pieces 1 in. square, season it, place it in the middle of a piece of paste, and form into a dumpling, or place it in a cup and cover with paste, but each dumpling or pudding should be for one person.

MINCEDMEAT PIE.—Proceed in the same way, only use a small pie-dish and bake in a quick oven.

TOAD-IN-THE-HOLE.—Mix some good batter, season it well, grease the inside of a pie-dish, pour some batter into it about 1 in. thick, place it in the oven, when set, place on it a slice of beef about 2 in. thick, season it, pour the remainder of the batter into the dish so that it just covers the meat, bake it; when done, turn it out of the dish and serve it bottom upwards.

TO WARM THE BEEF WITH VARIOUS SAUCES.—Make the sauce first. This is best done, in small establishments, by making some melted butter in the usual way as the foundation; to this add whatever flavour may be required; as, for instance,

PICKLE SAUCE.—Chop up some piccalilly or mixed pickle, add it to the melted butter, boil, then turn the meat out of the canister into the stewpan with the sauce; let it stand by the side of the fire until the meat is warmed through, and serve.

CURRY SAUCE.—Mix some curry powder with cold water; chop one onion small and add it to the melted butter.

VEGETABLE SAUCE.—Vegetables cut into small dice added to the butter.

ONION SAUCE.—Onions previously boiled, mashed, and added.

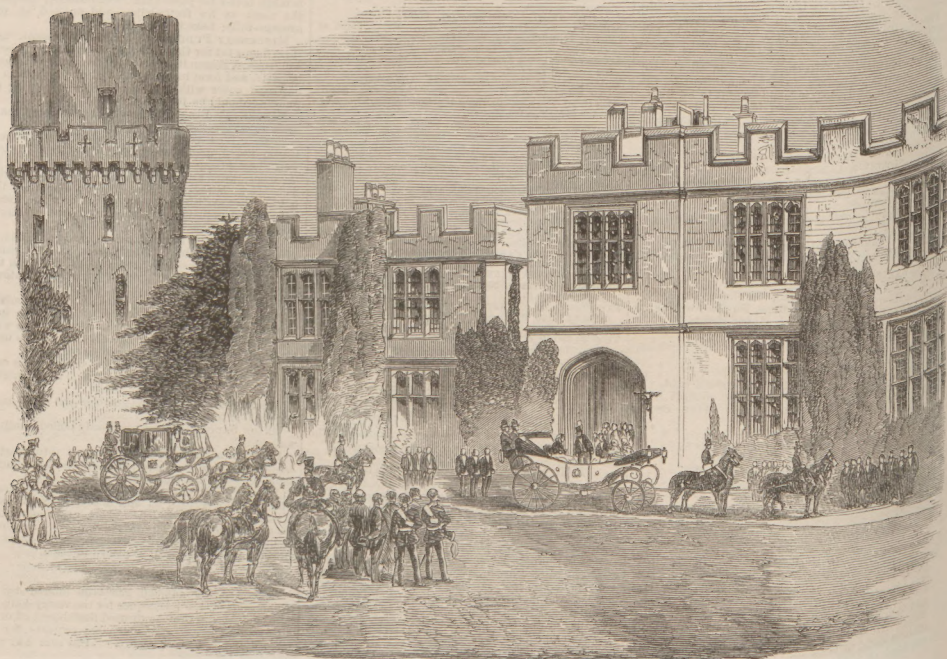
CUCUMBER SAUCE.—Cucumbers cut into quarters lengthways, and then into pieces of about two inches long, added to the butter with a little vinegar.

PIQUANT SAUCE.—Mustard, Harvey's sauce, vinegar, pepper, salt, all mixed according to taste; a little soy may be added. There are many sauces that can be made for the meat; they only require a little stronger seasoning than usual, and must be finished before the meat is placed in them.

THE SUM of £10,000 has been offered by the Chancellor of the Exchequer for the vestry-hall, the almshouses, and the new house burial-ground of St. Clement Danes Strand, which are required for the site of the new Law Courts. The sum has been accepted.



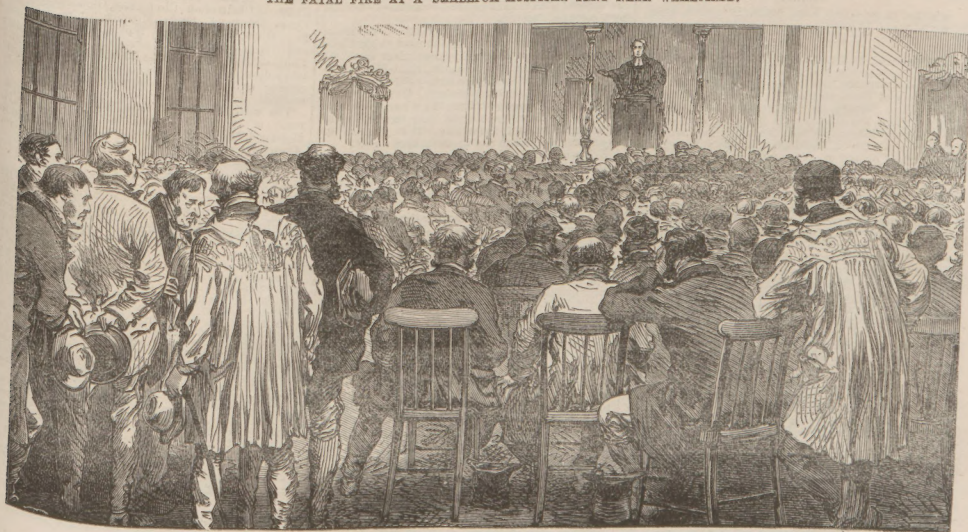
PRINCESS ALICE, THE PRINCE OF WALES'S NURSE.



VIEW OF WARWICK CASTLE, DESTROYED BY FIRE ON SUNDAY.



THE FATAL FIRE AT A SMALLPOX HOSPITAL TENT NEAR WAKEFIELD.



SUNDAY SERVICE FOR THE CATTLE SHOW ATTENDANTS AT THE AGRICULTURAL HALL.

Books at Books.

THE GREAT FICTIONS OF THE MONTH.

READERS have had to wait until the last month of the year for the most noteworthy works in fiction of 1871. One of the great minds of the age has in his wisdom thought it right to give us, in the *Contemporary Review*, another of those grand "Idylls of the King" so eloquently dedicated to "Albert the Good":—

And indeed he seems to me
Scarce other than my own ideal knight,
Who reverend his conscience as his king;
Whose glory was redressing human wrong;
Who spoke no slander, nor lo listen'd to it;
Who lov'd one only and who clav'd to her.

Wearing the white flower of a blameless life,
Before a thousand peering littleesses
In that fierce light which beats upon a throne,
And blackens every blot: for where is he
Who dares forehead for an only son
A lover's life, a more unaid'd than his?

England's sweetest singer and gentlest teacher, the
Poet Laureate, entitles his new idyll,

THE LAST TOURNAMENT.

This last novel of Tennyson's, applicable to Prince and peasant alike, is told as musically as ever; and, for the proper appreciation of its moral, it should be read before "Guinevere." "The Last Tournament" presages the fall of Arthur's Court, as illustrated by Sir Tristram of the Woods, who wins the Prize of Innocence, and dies therewith to his paramour, Isolde, excusing himself for infidelity to his knightly vows by accusing King Arthur of laying down too high a standard of virtue for his knights:—

They failed to trace him thro' the flesh and blood
Of our old Kings: whence then? A doubtful lore
To bind them by inviolable vows,
Which flesh and blood perforce would violate;
For feel this arm of mine—the tide within
Red with true chafe and heather-scented air,
Fulsome full man: can Arthur make me pure
As any maiden child? I lock up my tongue
From uttering freely what I freely hear?
Bind me to one? The great world laughs at it.
And worshipping of the world am I, and know
The plannings that whiten ere his hour
Woes his own end; we are not angels here,
Nor shall be; yea, I am woodman of the woods,
And hear the gear-headed yaffage
Mock them: my soul, we love but while we may.

So, in the absence of Isolde's husband, Mark, they do
feast and sing while they may. But the illicit
meeting has a tragic end:—

"A shadow and a shriek—
"Mark's way," said Mark, and clove him through the brain.

The exquisitely-polished verse of "The Last Tournament" flows with true Tennysonian smoothness, the Poet Laureate's art imparting, as usual, to our tongue the ease and grace of a softer language.

A few days hence will be issued the new poem of the great writer, whose genius is more particularly English. Characteristic of Robert Browning is the title of his forthcoming work. Not the least welcome of December's last leaves will be his

"PRINCE HORNSTIEL-SCHWANGAU," SAVIOUR OF
SOCIETY,
whether or not a new King Arthur in modern guise,
we have still to learn.

"MISS BROOKS"

This is, or was, the name of the beauty and the
blue-stocking, the young lady with grave views of
life, who gives the title to Part I. of "Middlemarch";
A Study of Provincial Life." The reader fortunate
enough to procure the first instalment of this new
novel from the library will probably rejoice in a
temporary deliverance from the sensational sins and
mock-mysteries of Braddonian-Woods volumes, and
will then open "Middlemarch" with a feeling of
thankfulness that "George Eliot" has dismounted
her Pegasus (sang she never so sweetly in her last
poem), and that the gifted authoress of "Adam Bede"
is at home again amid the country scenes whereof she
is so skilful a word-painter. To the quiet charm of
George Eliot's finished style it is, indeed, an in-
expressible relief to turn after the repulsive intrigues
and hospital horrors of other current novels. This
opening volume leaves us only at the threshold, as it
were, of the Mansion of Fancy George Eliot is
raising; but we already see in the hall living beings,
instinct with marked individualities, in whose lives
we may soon feel as keen an interest as we did in poor
Hotty and Adam Bede's. In these last "Looks at
Books," it need only be added that Miss Brooks
appears to be intended as the centre figure of the
"Middlemarch" comedy, and that she considers
she will fulfil her high mission by refusing the
address of an agreeable, neighbouring Baronet, Sir
James Chetam, and by marrying a peevish, Sir
Rector, middle aged. This is how Dorothea
Brooke reconciles herself to the idea of becoming Mrs.
Casaubon.

Into this coil-hunger as yet all her youthful passion was
poured; the union which attracted her was one that would
deliver her from her girlish subjection to her own ignorance,
and give her the freedom of a woman's life. "I should
have taken her along the grandest path," "I should
have everything then," she said to herself, still walking
quietly along the bridge over the wood. "I would
be my duty to study that I might help him the better in his

great works. There would be nothing trivial about our
lives. Everyday things with us would mean the greatest
things. It would be like marrying Pascal. I should learn
to see the truth by the same light as great men have seen it
by. And then I should know what to do when I got older.
I should see how it was possible to lead a grand life here—
now—in England. I don't feel sure about doing good in any
way now; everything seems like going on a mission to a
people whose language I don't know;—unless it were building
cottages—there can be no doubt about that. Oh, I
hope I should be able to get the people well housed in
Lewick! I will draw plans of plans while I have time.

Here we have "a domestic severity of character
which might lead to a tame and happy life enough
of doing good for her unfortunate fellows, were
Dorothea simply a Miss Faithfull or Miss Becker.
But it is hard to believe that Dorothea will remain of
opinion that the sallow prig of a Rector is her affinity,
when we read that she has yet a little trait of
self-enjoyment allaying her to her poor, common
humanity. As the reverend bridegroom may discover
before the next publication of "Middlemarch,"
Dorothea, happily, has one healthy, if earthy,
taste."

Most men thought her bewitching when she was on horse-
back. She loved the fresh air and the various aspects of the
country, and when her eyes and cheeks glowed with mingled
pleasures she looked very little like a devotee. Riding was
an indulgence which she allowed herself in spite of conscious
qualms; she felt that she enjoyed it in a pagan, sensuous
way, and always looked forward to resuming it.

The Ladies' Column.

FASHIONS FOR CHRISTMAS.

(From "Le Paillet.")

SIMPLICITY IN DRESS.

As we have already said, the aspect of la mode is
quite changed, and, while presenting an appearance
of greater simplicity than has been prevalent of late
years, is more severe than ever as to harmonious com-
binations of colour and rigid adherence to elegance
rather than eccentricity.

Nothing is more fashionable than a toilette com-
posed of black culottes, with three combinations may thus be
arranged for one dress. Coloured China crape is made
much worn with black velvet; the dress itself is made
without the introduction of colour. An elegant little
fichu of crape, turquoise blue, cerise, or cherry colour,
handsomely fringed, is arranged on the bodice; while
a wide scarf or sash, with handsomely-fringed ends,
is fastened at each side of the waist, under the basque,
and tied loosely low down in the centre of the back
breast. We have seen these scarfs in moire also,
and they have a very rich effect.

To make this toilette more elegant, a petticoat of
the same colour as the ornaments is worn underneath,
and the upper dress raised to display it. In this case
the scarf is tied at the side, and loops up the skirt.
Velvet, satin, and very rich poult de soie are the most
suitable materials for dinner or visites de ceremony.

For young girls velvet, poplin, and taffeta are
in much favour, and fustian for dinner and evening
wear. The latter is trimmed with white grenadine or
muslin platings; a robelet of colour placed to sepa-
rate the heading for married ladies. These platings
are covered with black lace, and occasionally headed
by a coloured ruching.

Toilettes made of a mixture of velvet and satin,
or velvet and poult de soie, are the most elegant and
distinguished of any. The upper garment is almost
always in the form of a polonaise, tight-fitting per-
saudus being considered more dressy than loose ones.
If these are not sufficiently warm, they are accom-
panied, for driving or walking, by a handsome wrap
or shawl. However elegant and expensive this
article may be, it is invariably left in the carriage
or antechamber when the wearer makes a visit.

Skirts intended only for indoor wear are made very
long, with the exception of dancing-dresses. The
latest rest only a few inches on the ground—a decree
of la mode for which we are sure, our partners will
feel very grateful.

For carriage and visiting wear they may be made
"all round" or a demi-train, according to taste;
but for thorough walking-dresses they decidedly clear
the ground. The sleeves of these costumes are almost
always coat-shaped, while there is a variety of quiet
or half-open sleeves for more habilitee toilettes. A
great quantity of

PUR

is worn—light shade, chinchilla, and blue or silver
fox being at present the favourite specimens. Velvet
and even satin are trimmed with this; but for the
latter grebe is more suitable, on account of its silky
appearance.

We have seen a cerise and also a turquoise-blue
turban and bodice trimmed with grebe, and intended
to be worn over a satin skirt of the same colour or a
black velvet, of a most elegant and recherché effect.
A fringe of marabout feathers makes most charming
and rich finish to a satin or velvet.

COSTUMES FOR CHRISTMAS PARTIES.

The most brilliant colours are selected for dinner
and revelry wear. Of these green and turquoise blue
are the favourites.

HALL-DRESSES

are composed of several skirts of tulle or tulleau

over silk or satin petticoats. Over these is a tulle of
the same material as the petticoat. Flowers, with
long sprays of grass, are much worn to loop up these
thin skirts, and fringes of small flowers, such as lilacs
of the valley, heath, and moss roses form a most
elegant ornament.

The bodices are invariably low, round, or square,
with short sleeves; the waists are a basque, pointed
or round, according to taste. The latter is considered
the most distinguish for very young ladies, who wear
by the collar and trimmed to simulate a pelisse;
out ends reaching nearly to the edge of the skirt.
Marabout feathers are also in great request for hall
toilettes. Brilliant humming-birds and butterflies
are sparingly interspersed among the flowers.

The skirts are made just long enough in front to
clear the ground and train a few inches behind. For
ladies who frequent balls, but do not dance, the
skirts are full length.

THE OPERA-CLOAKS

are excessively rich, and sometimes so profusely em-
broided, or beaded as to quite disguise the material
on which this lavish ornamentation is scattered.
They are lined with silk and quilted. Some are in
the form of a loose pelisse cut up the back, with a
collar and loose sleeves. Others are unaccompanied
by the collar and trimmed to simulate a pelisse;
and a third and very convenient shape is a large,
a broad scarf, plaited into a hood at the back, and
Bedouin. They cross over in front and turn round
the waist to fasten at the back.

Cloth is not nearly so much worn as was expected
this winter. It is such very heavy and cumbersome
wear, without affording any greater degree of warmth
than can be obtained with the aid of more gracefully
falling fabrics. No skirts are made of it; but for
polonaises and casques of all kinds it is still worn,
though for costumes and tunics double cashmere is
much more elegant and equally useful wear.

THE FAVOURITE COLOURS FOR OUTDOOR DRESSES
are all shades of tobacco colour, very bottelle blue,
marin, and slate grey. Richer colours are used for
visiting-toilettes, and claret, violet, and very rich
blue are those preferred at the moment.

Cord silk with crossway bands or plaques
heating thick fringes, or two or three straight rows
of velvet—the most finished by loops—are the most
suitable and recherché trimmings for dresses and cos-
tumes made of thick materials.

THIS MONTH'S BONNETS

seem to have experienced a quite modification. More
trimming is no longer worn quite erect, but the
gracefully and quietly disposed, really presenting the
appearance of bonnets, and not helmets, which they
have lately resembled.

NATIONAL SOCIETY FOR WOMEN'S SUFFRAGE.

A central committee for women's suffrage has been
established in London, to act as a central medium of
communication between the various provincial and
local committees. The necessity for this organiza-
tion has been long felt by Mr. Jacob Bright, M.P.,
who has charge of the Women's Disfranchisement
Bill, and by most of the leading provincial committees.
Twenty-one committees have already connected them-
selves with the central—viz., Edinburgh, Manchester,
Belfast, Bristol, Glasgow, Birmingham, Kingston,
Chatham, Cheltenham, Gloucester, Leicester, Luton,
Lynn, Liverpool, Leeds, Monmouthshire, Norwich,
Sheffield, Southampton, Stoke-on-New, Stroud,
Wigan. Nineteen members of Parliament, and
Florence Nightingale, Miss Harriet Martineau, and
many other influential persons have also given their
names; and liberal donations have been already
received.

The work of the association is carried on tempo-
rarily at 17, Hyde Park-terrace, W. Mr. C. H.
Hopwood, M.P. of Pennington, and Professor Spalding
Amos have consented to act as hon. secretaries for
the present.

HARMONIUMS, best quality only, full compass, 24 lbs.
3 stops, £5 12s.; 5 stops, £6 12s.; 7 stops, £8 12s.; 9
stops, £10 12s.; 11 stops, £12 12s. Warranted perfect
free. Price Lists of all kinds of Musical Instruments, and
B. W. H. THOMAS, 263, Whitechapel-road, London, E.

THE HAIR.—THE PLAIN TRUTH.—Mr. Allen, of
Hair Restorer will positively restore the natural colour
to every case of greyness, to matter from what cause it
The "Zyobalaminum," as a hair-dressing, imparts to the
hair very beautiful to the eye. The Restorer, 66, Ad-
baldern, 24; of all chemists and perfumers.

IF THERE ARE ANY LADIES who have not yet used the
Glendish Search, they are respectfully solicited to give it a
trial, and carefully follow out the directions printed on
every package; and if this is done, they will see the
Queen's Laureates, it is the finest Search they ever used.
When you ask for Glendish Search, that you get it. In-
ferior kinds are often substituted for the sake of extra profit.

Beware of spurious imitations.—(ADV.)
DOMESTIC ECONOMY is accomplished in the White Seal
Friend, a simple Sewing-Machine, requiring no extra
and very different to get out of order. Price, with all
guarantee, £2 2s. 6. Davis & Hackney, rd., London, E.

GOOD VALUE FOR MONEY is desired by Horstman's new
general and increasing demand for Horstman's new
which is uniformly strong, wholesome, and

SMALLPOX, MEASLES, AND SHIN DISEASES.—The
disposition to be prevented by Lanthier's Erythema-
The effects are transmitted in their case are the
Chemist, and R. Lashington, 11, Bowdoin Hill, London, E.



MICH.



MAKING SOUP FOR A LONDON SOUP-KITCHEN.



POOR.



A SOUP KITCHEN FOR THE POOR OF LONDON.

